



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Date: 10/30/2026

Let them eat turkey! Reservations are now open for Thanksgiving in Centro and Nosh. Centro reservations can be made through open table, on the dining website or by contacting Centro directly between 10am and 4pm Monday through Saturday at x4-9100. Nosh reservations for Thanksgiving can be made by contacting Nosh directly between 10am and 4pm daily at x4-9101. For additional information including menus, hours of operation, seating times and general notes visit the [upcoming events page](#) of the dining website.

Let us do the work! For your convenience, bulk order forms for large platters for Thanksgiving are included in this week's dining packet and posted on the menus page of the dining website. Pricing, order deadlines and pick up details are included on the form itself. (We recommend making a copy for your own records before turning in the form) Individual meals (maximum of 4) are also available the day of at each location for walk up to go service from 12pm to 3pm.

As presented on this week's resident Zoom chat, the first phase of the MealSuite resident portal has been rolled out. Included in this week's dining packet is the memo with instructions for accessing the resident portal. This first phase rollout of the portal will give you access to billing and charges as well as nutritional information on most menu items for Centro and Nosh. The second phase of the rollout will allow for online ordering directly through MealSuite. We will make another presentation at a future date when this phase is launched. Please stay tuned for Zoom links to info sessions for additional support in accessing the portal.

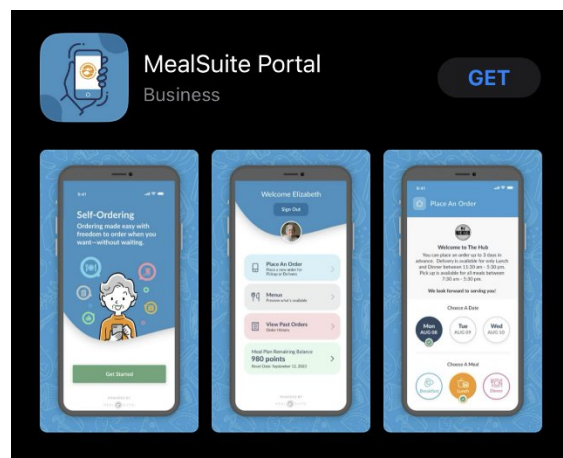
The next update to the Centro dinner menu will be rolling out Monday, November 9. Join us on the Thursday, November 5, zoom chat for a summary of the changes. A new menu preview will be included in the Friday, November 6, weekly packet and posted on the dining website as well. We look forward to your feedback on the new menu items.

Accessing MealSuite Portal



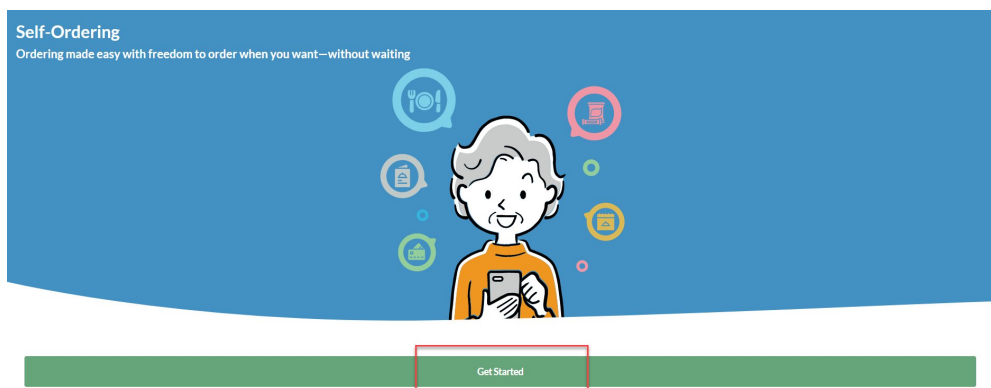
Locating MealSuite Portal

1. You can download the MealSuite Portal Application from the Apple App Store or the Google Play Store on your phone or tablet.
2. You can also access MealSuite Portal by going to <https://portal.mealsuite.com>

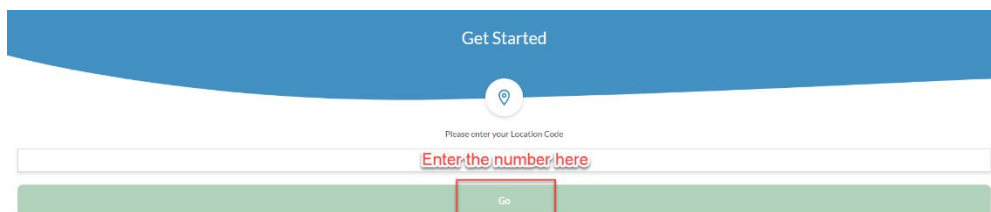


Logging in to MealSuite Portal

1. The first time you access the application or website, you'll be prompted to "Get Started".



2. This will ask you to enter your Location Code. Please type in: **65529** and then press "Go".



3. You will not need to complete the above steps again in the future.
4. Finally, you will see your login screen. This will ask for your First Name, Last Name, and Pin Code. Your Pin Code is the four-digit year of your birth (EX: 1945).
5. Congratulations! You are now logged in to MealSuite Portal. You can view the Menus for your Dining Areas, see your past transactions, access your Meal Plan Balance, and even place orders for Pickup or Delivery.

C E N T R O

November 2 - November 7

W E E K L Y S P E C I A L S

Monday

Soup: Roasted vegetable Vg GF ♥ \$5
Entrée 1: Parmesan crusted salmon \$25
Entrée 2: Kung pao tofu Vg \$12
Daily Sides: Steamed jasmine rice Vg GF \$4
Sautéed snap peas Vg GF ♥ \$4
Dessert: Apple fritter cake V \$6

Tuesday

Soup: Creole shrimp and rice GF LF \$5
Entrée 1: Veal schnitzel with a mushroom cream sauce \$28
Entrée 2: Spinach and ricotta ravioli with a tomato basil sauce V \$14
Daily Sides: Herbed quinoa Vg GF ♥ \$4
Roasted asparagus Vg GF ♥ \$4
Dessert: Lemon lush V \$6

Wednesday

Soup: Cream of broccoli V GF \$5
Entrée 1: Peach brandy chicken GF LF \$26
Entrée 2: Cheese lasagna rolls with alfredo sauce V \$14
Sides: Roasted acorn squash V GF \$4
Sautéed spinach Vg GF ♥ \$4
Dessert: Cannoli poke cake V \$6

Thursday

Soup: Beef noodle LF \$5
Entrée 1: Seafood stuffed lobster tail \$38
Entrée 2: Tofu picatta Vg \$12
Daily Sides: Baked potato Vg GF \$4
Roasted cauliflower Vg GF ♥ \$4
Dessert: Berry pie V \$6

Friday

Soup: Roasted tomato Florentine Vg GF ♥ \$5
Entrée 1: Sweet and sour cocktail meatballs LF \$21
Entrée 2: Baked spanikopita with olive tomato relish V \$12
Daily Sides: Roasted Yukon potato V GF \$4
Roasted zucchini with pearl onions Vg GF ♥ \$4
Dessert: Carrot cake V \$6

Saturday

Soup: Minestrone Vg LF \$5
Entrée 1: Chicken cacciatore GF LF \$25
Entrée 2: Indian chickpea curry Vg ♥ \$12
Daily Sides: Rice pilaf Vg GF \$4
Broccoli polonaise V \$4
Dessert: Frosted pecan banana bar V

Salad of the week

Strawberry Spinach \$5/\$10

with red onion, toasted almonds, crumbled feta cheese and poppy seed dressing V GF

Cookie of the week

Lemon ricotta V \$3

V = Vegetarian Vg = Vegan ♥ = Heart Healthy GF = Gluten Friendly. Consuming raw or undercooked meat, fish, poultry or eggs can increase your risk of a foodborne illness. Please notify your server in advance of any food allergies you may have.

Thanksgiving

CENTRO BULK ORDER FORM NON-KOSHER

Name: _____
Telephone #: _____
Unit # _____

Return completed form to Centro
before Wednesday 11/19.

Pick up orders at Centro
Wednesday 11/26 from 2pm-4pm

ENTREES

Price Quantity

\$99.00

Carved Whole Roasted Turkey,
22# pre-cooked weight, white meat, legs, wings Feeds 12-15 ppl

SMALL

serves 12-14*

LARGE

serves 20-24*

(*unless otherwise noted)

Price

#

\$9.00

Price

#

\$7.00

\$14.00

\$23.00

\$32.00

\$21.00

\$34.00

\$24.00

\$33.00

\$22.00

\$33.00

\$22.00

\$33.00

\$17.00

\$17.00

SIDE DISHES

Cranberry & Raisin Chutney: (serves 6)

Gravy: Small serves 6/Large serves 14

Butternut Squash

Green Beans

Mashed Potatoes

Challah, Apple, & Raisin Stuffing

Candied Sweet Potatoes

DESSERTS

Apple Pie (9")

Pumpkin Pie (9")

NOSH LUNCH SPECIALS

November 1 - November 7

Soup

Sunday: Pesto roasted vegetable
(contains nuts) Vg GF 

Monday: White bean and kale Vg GF 

Tuesday: Potato lentil Vg GF

Wednesday: Split pea Vg GF 

Thursday: Minestrone Vg

Friday: Chicken matzo ball

Saturday: Roasted broccoli and potato Vg GF

Entrées

*All specials are \$14.99, beverage & one side included

Monday: Turkey club
deli turkey, turkey bacon, mayo, lettuce and tomato on club white

Tuesday: Sloppy Joes on a bulky roll

Wednesday: Chicken fingers
with French fries

Thursday: Chicken quesadillas
with salsa and guacamole

Friday: Fish & chips

NOSH DINNER BUFFET

November 1 - November 7

Buffet Price \$26

Sunday

Soup: Pesto roasted vegetable Vg GF ♥

(contains nuts)

Entrée 1: Chicken marsala

Catch of the day: Marinated grilled Arctic char with
grilled lemon GF ♥

Chicken: Hand-sliced white and dark rotisserie with
cranberry sauce GF

Vegan: Vegan cheddar polenta cake with
marinara sauce Vg

Starch: Egg noodles V

Veg: Steamed baby carrots Vg GF ♥

Dessert: Chocolate lava cake V

Monday

Closed for Birthday Night

Tuesday - Turkey Night

Soup: Potato lentil Vg GF

Entrée 1: Herb-roasted turkey
with sage gravy & challah stuffing

Catch of the day: Blackened mahi mahi GF ♥

Chicken: Grilled chicken leg GF ♥

Vegan: Sweet potato and lentil tagine with curried
crispy chickpeas Vg GF

Starch: Red bliss mashed potatoes with garlic &
honey V GF

Veg: Grilled vegetable medley Vg GF ♥

Dessert: Red velvet cake with white frosting V

Wednesday Night Lites

See Nosh Bistro Menu

Thursday - Prime Rib

Soup: Minestrone Vg

Entrée 1: Carved prime rib with au jus &
horseradish sauce

Catch of the day: Panko crusted haddock

Chicken: Hand-sliced white and dark rotisserie
with cranberry sauce GF

Vegan: Mushroom Burekas with rustic tomato
sauce Vg

Starches: Chive mashed potato Vg GF

Veg: Grilled asparagus Vg GF ♥

Dessert: Assorted desserts V

Friday Shabbat

See separate weekly Shabbat
menu & order form

Dessert of the week:
Chocolate chip cookie V



SHABBAT DINNER MENU

FRIDAY NOVEMBER 6, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF ♥ \$4

ENTREES

Entree 1: Herb-marinated Statler chicken breast with apricot glaze | \$24 GF

Entree 2: Baked cod with tarragon wine sauce | \$24 GF ♥

Vegan: Impossible "meat" knish with deli mustard | \$14 Vg

SIDES

Tzimmes Vg GF

Roasted Cauliflower V GF ♥

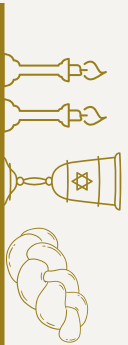
DESSERTS

Apple Babka V \$6

Fruit cup Vg GF ♥ \$4

Alternate meal: \$20

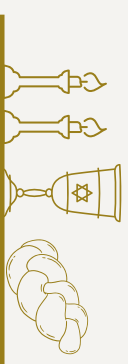
Poached salmon GF ♥ with
baked potato Vg GF & broccoli Vg GF ♥



Shabbat Dinner Order Form

Please return to collection box in the Nosh

no later than: 5:00pm on Tuesday



Subject to the cancellation policy. Shabbat pre-ordered meals will be charged 24 to 48 hours prior to event. Refunds may not be issued once charges have been processed

The menu is a la carte. You will be charged based on your selections

NAME: _____

UNIT #: _____

TABLE HOST: _____

STARTER:

Salad _____

Dressing _____

Gefilte fish _____

Soup _____

ENTREE:

Entree 1 _____

Entree 2 _____

Vegan _____

Alternate meal _____

DESSERT:

Dessert _____

Fruit cup _____

NAME: _____

UNIT #: _____

TABLE HOST: _____

STARTER:

Salad _____

Dressing _____

Gefilte fish _____

Soup _____

ENTREE:

Entree 1 _____

Entree 2 _____

Vegan _____

Alternate meal _____

DESSERT:

Dessert _____

Fruit cup _____

NOTES: please list any dietary restrictions/preferences here. We will do our best to accommodate.

Thanksgiving

NOSH BULK ORDER FORM KOSHER

Name: _____
Telephone #: _____
Unit # _____

Return completed form to Nosh
before Wednesday 11/11.

Pick up orders at Nosh
Wednesday 11/25 from 2pm-4pm

ENTREES

Price Quantity

Kosher Carved Whole Roasted Turkey,

\$220.00

22#, pre-cooked weight, white meat, legs, wings Feeds 12-15 ppl

SMALL

LARGE

serves 12-14 *

serves 20-24*

SIDE DISHES

(* unless otherwise noted)

Price #

Cranberry & Raisin Chutney: (serves 6)

\$9.00

Price #

Gravy: Small serves 6/Large serves 14

\$7.00

\$14.00

Butternut Squash

\$23.00

\$32.00

Green Beans

\$22.00

\$32.00

Mashed Potatoes

\$24.00

\$34.00

Challah & Cranberry Stuffing

\$24.00

\$34.00

Candied Sweet Potatoes

\$22.00

\$34.00

DESSERTS

Apple Pie (9")

\$18.00

Pumpkin Pie (9")

\$18.00